

Domain

Ch. Gloria

Founded by Henri Martin. Unique in its kind, this 50-hectare vineyard has all been compiled over several years by purchasing plots exclusive of classified growth in 1855. The origin of terroirs, the care for culture and winemaking explain the globally recognized quality.

Vinification

Manual harvest. Inox barrels with thermoregulation are used. Traditional vinification to produce exceptional and sustainable wines. The wine matures in French oak barrels for 14 months with an average of 40% new barrels.

Taste

Beautiful intense red colour. In the nose the aroma of dark fruit and a slight vanilla note. On the palate lots of fruit, smooth tannins, long finish. Left to evolve for at least 5 years before uncorking.

Food pairing

Cheese - rich | Game - deer roast with wild sauce | Ribbs with provencal sauce | Poultry - filet of wild duck

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (65%), Merlot (25%), Cabernet Franc (5%), Petit Verdot (5%)

Storage (years): > 10

Serving temperature: 17-18°C

